



Granbury Health Department - 116 West Bridge St. Retail Food Establishment Inspection Report

Risk Cat.: 100-90=A, 89-80=B, 79-70=C, 69-61=48hr. reinspection, 60 or less=cessation

55	1	10	14			Yes	No	8477 707					14-24460	(97)
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Shane Morgan CFN		5/20/2015	Permit No.	Risk Cat.				
Purpose of Inspection: 1-Compliance <u>2-Routine</u> 3-Field Investigation 4-Visit 5-Other														

Establishment: <u>Taco Casa</u>	Owner:
Physical Address: <u>3706 Ed Hwy 377</u>	Zip: <u>76049</u> Phone: ()

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	<u>WIC</u>	<u>37.5</u>
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures All Managers have Food. Manager Int. Fire Ext Supplier Bassham Foods Oct 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing	<u>Smoking Sign</u>	<u>✓</u>
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	<u>✓</u>	
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other		
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure		

DEMERITS (3 Pts)	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not To Exceed 10 Days	Remarks	COS
	15. Equipment Adequate to Maintain Product Temperature		
	16. Handwash Facilities Adequate and Accessible		
	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination	<u>Asst second Thursday each month</u>	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used	<u>400 Empire Quad Ammonia</u>	
	21. Manual Warewashing and Sanitizing at (200) ppm/temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	<u>✓</u>	
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
<u>X</u>	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	<u>Power strip cord to can opener (New device order)</u>	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)		
	27. Food Establishment Permit / FPM Certification		

Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First		
5 Pts			
4 Pts			
3 Pts	<u>3</u>		
<u>3</u>			
Total Demerits	Inspected by: <u>Jennie Johnson</u>	Print: <u>Jennie Johnson RS# 4515</u>	
Follow-up Insp. YES NO	Received by: <u>[Signature]</u>	Print: <u>Shane Morgan</u>	Title: <u>Gr Manager</u>